



Chocolate Butter Icing



INGREDIENTS

- 90g dark chocolate bar
- 150g Naturli' Vegan block
- 2 tsp vanilla paste
- 250g icing sugar
- Koko, Oat, or other milk

DIRECTIONS

Do you have a dark chocolate bar that is just too sour to eat? This is how you turn it into a rich chocolate butter icing perfect for cakes, or use it as a sweet spread. The measures I will use assume a 90g chocolate bar so adapt the recipe to maintain the ratios for the bar which you are using.

- Break the chocolate bar into a microwavable bowl.
- Add 150g of a suitable butter.
- Microwave the mix for 1 minute – 1 minute 30 seconds.
- Add 2 teaspoon measures of vanilla paste.
- Sieve 250g of icing sugar into the mix ensuring that no clumps of sugar end up in the bowl.
- Add a splash of Koko, oat milk or similar liquid of your choice.
- Mix everything together to form a creamy spreadable texture. The mix will thicken as it cools to room temperature.
- If the room temperature mix is too stiff it can be adjusted by mixing in more Koko, or milk of your choice.

You can store this mix in a refrigerator for up to a week. This mix works nicely for a cake filling and topping, perhaps you can take my Simple Sponge recipe and use this in place of the butter icing and jam.

